



R Y M I L L
C O O N A W A R R A

HARVEST REPORTS



2007 Harvest Report

A Great Relief!

It is a great relief to have finished the 2007 Vintage with very good fruit quality, especially given the most extreme weather conditions we have experienced in many decades.

The exceptionally dry winter and spring contributed to eight severe spring frosts that devastated a large area of Coonawarra's vineyards, including the Rymill Coonawarra Farm Vineyards where no fruit was harvested. Fortunately, the Rymill Coonawarra Winery Vineyards have a very effective sprinkler system, which not only provided frost protection, but also

supplemented the meagre rainfall, to set the vines up for a relatively normal season with average yields.

100mm of drenching rain fell in late January, which proved to be an enormous benefit to the vines, and we finished picking on 22 March, which was our earliest ever. This again indicated the strange season we have experienced, including the warmer than average summer temperatures.

One of the benefits of the dry season was the presence of absolutely no fungal disease, and there were very few bugs to annoy us. Furthermore, the fruit flavours are fantastic!

2006 Harvest Report

Warmer than usual

The 2006 Vintage was excellent for Rymill Coonawarra, with great consistency across all varieties and vineyards. Yields for all varieties were down by 26% on our long-term averages.

A late autumn break was followed by a warmer than usual year, resulting in early bud-burst, flowering, veraison and harvest.

Sauvignon Blanc continued to do extremely well in Coonawarra, and our diversity of vineyard plantings, clones and canopy management provided a tremendous resource, allowing us to target a wide spectrum of delicious fruit flavours.



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2006 Harvest Report (continued)

Cabernet Sauvignon was of exceptional quality, and possibly the most consistent we have ever seen across all our Cabernet vineyards. The flavours were delightful, with an abundance of ripe, rich characteristics that are the signature of this variety at its best.

Merlot enjoyed the seasonal conditions, and its modest cropping levels resulted in soft perfume flavours with an excellent structure.

Shiraz, from our thirty-year-old vines, was again excellent, showing a riper array of flavours with underlying spicy elements that are achieved in high quality fruit.

2005 Harvest Report

A very pleasing year

We are pleased to report that 2005 was a very good, early, compact vintage with warm, dry autumn conditions which concluded the favourable conditions experienced throughout the growing season.

A wet winter and fine spring had encouraged excellent shoot growth and early bud-burst. Flowering was also a little early, with cooler conditions inhibiting fruit set in some vineyards.

The mild, dry summer and autumn provided for a near ideal season in which the vines were comfortably able to ripen their fruit.

Chardonnay and Sauvignon Blanc benefited from the gentle summer, with the majority of their fruit being picked with high acid, lovely mineral elements and slightly austere fruit characters.

We are particularly pleased with the Cabernet Sauvignon, Merlot, Cabernet Franc and Shiraz, all of which have good varietal characteristics and structure with rich flavour profiles and generous ripe tannins, albeit with higher alcohols than normally expected.

In summary, a very pleasing

2004 Harvest Report

Mother Nature was generous

Mother Nature was generous throughout the 2004 vintage, with above average yields and exceptionally good quality across all varieties.

The growing season was slow to start, delaying budburst and veraison by nearly two weeks. January's dry, cool conditions continued the slow ripening of all varieties. February, March, and April provided excellent weather and concluded what will be considered a terrific vintage for Rymill Coonawarra.

After a post vintage assessment of the wine, the winemakers agreed that the 2004 vintage has produced the best cabernet and merlot we have seen for some years, similar in style to the 1998 vintage, and perhaps even better. And the good news continues, with the 2004 shiraz challenging previous vintages for ranking as one of the best to date.

2003 Harvest Report

Modest yields and exceptional quality

Even at this early stage of the wines, we are very positive about the 2003 vintage. We were fortunate to have had almost perfect weather conditions, healthy vines throughout the season, and modest yields that have given us exceptional quality across all varieties.

The warm weather during flowering and the below average rainfall allowed for a very good fruit set, producing even bunches. Summer had temperatures above average and timely rainfall. As the rain cleared quickly afterwards, we fortunately experienced a disease-free vintage.

The maturation period was optimum across all varieties, allowing an intense and complex spectrum of flavours to develop. Excellent ripeness was achieved in all the berries. The first grapes of Sauvignon Blanc were picked on 10 March and the last batch of Cabernet Sauvignon was harvested on 10 April. We are now monitoring the development of these wines, and look forward to their release in the future.

2002 Harvest Report

Late But Great!

"A mixed blessing," is how our winemaker John Innes has described the 2002 vintage. Cold, windy and wet conditions coinciding with budburst in the spring reduced the amount of fruit set, resulting in significantly lower yields of Cabernet Sauvignon, Merlot and Shiraz. However, thanks to the unusually cool summer, vines experienced idyllic growing conditions with minimal disease or stress. Consistently sunny, warm and dry autumn weather created perfect ripening conditions, allowing the fruit of all varieties to achieve an optimal flavour balance.

Although there is not an abundance of wine, we are certainly excited by the quality achieved, and have high expectations for Cabernet Sauvignon, Shiraz and Sauvignon Blanc.



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2001 Harvest Report

Our busiest ever

Vintage 2001 commenced on 21 February and is the busiest we've experienced. A combination of factors has contributed to this.

Yields exceeded our long term average of 8 tonnes per hectare, our new vineyards have matured and come into production, and increased contract processing have all contributed to our biggest vintage ever.

The cooler and sometimes wet conditions during vintage have generally been beneficial, slowing the ripening process and resulting in better flavour development. Rain early in the vintage provided the vines with a good drink and has kept them sustained.

This vintage has been quite challenging in many ways and although yields have been closer to 10 tonnes per hectare, the quality has been attentively controlled through our low cropping method of vineyard management, allowing our fruit to reach optimum maturity. I am pleased that all our fruit has been picked in good condition, despite the patches of threatening weather. The surprising concentration of fruit flavours and the thick skins of the Cabernet Sauvignon berries confirm it is the pick of the varieties from our perspective, with Sauvignon Blanc also presenting exciting results.

2000 Harvest Report

Low yields and high quality

Mild winter conditions resulted in early bud burst and an early start to the growing season. Ever threatening frosts were a

concern due to the cold, dry spring, with the last frost being recorded on the 20 December.

These cool spring conditions were the principal cause of low yields, with very protracted flowering in most varieties, especially Cabernet Sauvignon. The fragile flowers were often infertile or damaged, resulting in significantly lower crops due to poor fruit set.

In contrast, the summer was very warm, ensuring that the early start to the season was productive, with vintage commencing some three weeks earlier than normal. Coonawarra escaped the heavy summer rains that many other regions experienced, and the rain that did fall was both beneficial and timely.

The low crops, healthy vine canopies and warm summer conditions allowed us to produce excellent quality fruit across all varieties, which were both sugar and flavour ripe at harvest. The outstanding colour intensity of our red wines is a good indication of the flavour and structure that has been achieved in this vintage.

1999 Harvest Report

A fitting finale to a remarkable decade

This vintage provides a fitting finale to what really has been quite a remarkable decade for the district. A near perfect season was enjoyed in spite of the late October frost and windy conditions during flowering. With one of the best summers in the district for years ideal ripening conditions resulted, assisted by beneficial rain in March. The fruit achieved splendid varietal definition with ripe subtle tannins, excellent weight and full, generous flavours. The 1999 reds achieved physiological ripeness and are rich in colour and concentration.

1998 Harvest Report

Almost perfect ripening conditions

The vintage was characterized by good fruit set, almost perfect ripening conditions, few pest and disease problems, above average crops and healthy, well structured, deeply coloured and richly flavoured fruit.

With initially very little rain and without extremes of temperature, an even and slow maturation of the fruit was assured, enabling fruit to reach optimum maturity. Heavy rain in April was followed by sunny drying conditions contributing to an excellent vintage with physiological ripeness being achieved at higher than average sugar levels.

1997 Harvest Report

Among the very best in Coonawarra

With a slow start to the growing season, which delayed budburst and flowering, fruit set was excellent except in wind-affected Cabernet Sauvignon. Fruit quality parameters were outstanding in all varieties, resulting in 1997 ranking among the very best in Coonawarra in recent times.

Carefully monitored and maintained soil moisture levels meant the heat burst in late February did not affect the fruit, which was in exceptional condition with superb early flavours and acidity. The cooler ripening season allowed slow maturation of excellent flavours in the fruit. Tannins did not quite ripen to optimum maturity, but in time they will soften rewardingly.



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1996 Harvest Report

A chilly affair

Characterized by a dry spring and autumn with increased cloud cover, the vineyard experienced very good fruit set and a low incidence of disease. Vines were maintained in peak condition with supplementary irrigation and two good rains in January.

Early May saw several frosts, making the last few days of vintage a chilly affair. The extended cool dry autumn weather allowed development of good varietal definition and time for fruit to be fully ripened both in flavour and sugar, with all reds having intense colour and good tannin structure.

1995 Harvest Report

A difficult year in Coonawarra

Near perfect seasonal conditions prior to vintage were followed by cool and often wet periods during vintage, which had a positive contribution to flavour development, but slowed the ripening process. High sugar levels were achieved however, with fruit displaying very good flavours in all varieties.

1995 will be remembered as a difficult year in Coonawarra, but the two week ripening advantage enjoyed by our vineyards in northern Coonawarra, plus the modest yields that we aim for, both contributed to a very good vintage overall for Rymill.

1994 Harvest Report

The fifth consecutive vintage of a very high standard

Below average winter rainfall again followed by a very cool Spring and Summer period with a little rain at timely intervals, allowing good vine growth and minimal chance of disease. At the end of a cool March the fruit was ripening satisfactorily. With the cool, dry conditions continuing into April, the longer growing season allowed the fruit to

mature properly with well-defined, varietal fruit characters.

The 1994 season was the fifth consecutive vintage in Coonawarra that produced fruit of a very high standard.

1993 Harvest Report

Another fine vintage

Below average winter rainfall was recorded. A very wet spring and early summer, with temperatures cool to mild in this period, proved to be ideal conditions for vine growth and the appearance of some disease. The Winery Vineyards remained clean and healthy thanks to a rigorous maintenance programme.

January was warm to hot with several days of 35°C in early February, followed by a very cool period in late February. March was ideal for fruit maturation, with plenty of sunshine and daytime temperatures in the high 20s and cool nights. These conditions carried through into April. Another fine vintage, similar in calibre to 1990 and 1991, with excellent fruit flavours and good structures.

1992 Harvest Report

Strong varietal definition

A very wet winter was followed by an extremely mild spring and summer. No rain was recorded between early November and the end of February, but this was accompanied by a lack of any hot weather, with Adelaide recording the coolest January on record.

Temperatures were warmer through March, with a little rain in late March and early April. The long, cool summer resulted in good fruit with strong varietal definition of a different structure to the 1990 and 1991 vintages. The 1992 vintage would still rate as a very good one overall.

1991 Harvest Report

A very good one in Coonawarra

The seasonal conditions for the 1991 almost paralleled those of the superb 1990 vintage. Once again the district experienced a mild spring and summer, with only the occasional hot day. Substantial rainfall in early January proved to be beneficial for what was to be a very dry period leading up to the vintage. The warm weather continued through vintage and although rain threatened on several occasions, it was of no consequence. The 1991 vintage by any standards is considered a very good one in Coonawarra.

1990 Harvest Report

Excellent seasonal conditions

The excellent seasonal conditions leading up to the 1990 vintage were reflected in the very high quality of the wines. It is difficult to highlight specific seasonal factors other than the persistent mild summer temperatures, with typically dry conditions punctuated by the occasional well-timed rainfall.

Coonawarra was blessed with a string of good to excellent vintages from 1984, with 1990 proving to be one of the best of all time.